ST. IVEL CHEESE RECIPES

YEOVIL • SOMERSET

ST. IVEL LIMITED

1926

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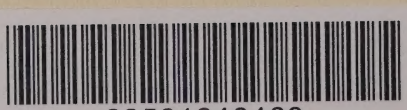

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FRESH FROM THE LAND OF CURDS AND CREAM

ST IVEL—it's a name to conjure with in the West Country. You can't make the little creamy cheeses that bear his name outside Somerset. Somehow the milk never splashes so richly in the pails as in those deep pastures : the curds aren't so sweet nor the girls so light-handed in other parts.

They're a sight to rejoice a city heart and to make a country-woman's eyes bright with approval, those big shining dairies at Yeovil, where they make St. Ivel cheese.

Huge tubs of frothy new milk, shallow pans of cream, vats of snowy curds, white tiles and scrubbed churns and gleaming copper—doesn't it make you country-sick to think of it all

St. Ivel cheese brings the freshness and wholesomeness of good country things to a tired palate. Even more than these, it brings strengthening phosphates and lactic cultures to tone up a tired digestion. That means that anyone, however young or old or delicate can not only digest St. Ivel cheese, but is definitely the

better for it. The chances are that you'll eat St. Ivel just because you like it. Still, it's consoling to know that something so extraordinarily nice really *is* good for you.

St. Ivel is a very special cheese. In it you get the perfection of two types—the fresh creaminess of cheese new from a West Country dairy, and the mellow savour of a perfectly matured cheddar. Its cool creaminess is not only delicious by itself, it has the happiest knack of blending with all sorts of delightful and unexpected things. A glance at the contents of this book will give you some idea of the versatility of St. Ivel. Sandwiches and salads inspired by these recipes will make your parties and picnics things to be talked of with respectful admiration; the savouries that we have devised for you will crown your dinners with success.

Your grocer or your dairy will provide you with St. Ivel cheese. Eightpence-halfpenny buys a large packet and twopence a delicious little "Minnie"—just right for one person's lunch.

ST. IVEL CHEESE RECIPES

PART I

ST. IVEL CHEESE USED IN ITS NATURAL FORM

THERE ARE many ways of using St. Ivel Cheese, which will help to vary the menu, and especially of using up the ends of cheese which are too small to appear at table. Salads, Sandwiches and small Savouries all offer interesting possibilities of which the following are a few examples.

SALADS

ST. IVEL CHEESE is a tasty accompaniment to a fresh green salad, and the two together form a perfect luncheon course. It can also be combined with vegetables, fish, nuts, meat, and even fruit and served with a salad dressing.

The success of a salad depends very much on its preparation. In the case of a green salad, it is of the utmost importance to have the vegetables fresh. They must also be carefully washed, and lightly handled. All discoloured parts must be removed, the leaves pulled apart, and any hard stalk trimmed off with a knife. The greens may be allowed to lie in cold water for a short time, then thoroughly drained and shaken dry in a salad basket or cloth. The drying is very important, otherwise the dressing does not adhere to the leaves, but runs off and falls to the bottom of the salad bowl. All salad ingredients should be kept as cool as possible, and the dressing should not be poured over until the time of serving.

For those who like the flavour of garlic the salad bowl may be rubbed over with a small piece, freshly cut. This will impart a delicate flavour to the subsequent contents, without giving them any pronounced taste.

The best dressing to use with a salad that is served with cheese is a simple

FRENCH DRESSING

3 tablespoonfuls olive oil
1 tablespoonful vinegar
Seasoning
A pinch of sugar

Mix a little pepper, salt, and mustard in a basin, and add the oil very gradually, stirring all the time. Then add the vinegar, slowly also, and stir until thoroughly blended. To this simple dressing salad lovers often add other ingredients to give a distinctive flavour, such as, chopped chives, gherkin, tarragon, chervil or parsley, a little grated horse radish, etc. A pinch of sugar may also be added. It is essential to use good oil, and the best vinegar—wine vinegar is to be preferred to any other sort.

Another delicious dressing can be made with St. Ivel Cheese and used for mixing with different salads.

ST. IVEL CHEESE DRESSING

1 tablespoonful St. Ivel Cheese
3 tablespoonfuls olive oil
1 tablespoonful vinegar
Seasoning

Put the cheese into a basin and mash it down with a spoon. Add the oil very gradually, stirring constantly, then pour in the vinegar a little at a time and season to taste. The result should be a sauce of a rich creamy consistence. This is particularly good served with a salad of cooked vegetables, or with fish salad.

LETTUCE AND RADISH SALAD

Arrange a border of shred lettuce on individual salad plates and in the centre pile some radishes thinly sliced and mixed with a little Spanish onion cut in wafer-like slices. Coat with St. Ivel Cheese Dressing, and garnish the top with a whole radish cut in the form of a rose.

Other salads may be made in the same way by using in the place of radish, thinly-sliced cucumber or tomato, shred celery, hard-cooked egg cut in slices, or a nicely cooked vegetable such as green peas, sprigs of cauliflower, carrot cut in dice, asparagus points, etc. A little bright-coloured jelly or small cress would make a pretty garnish instead of radish.

CHEESE AND PIMENTO SALAD

Take a little tinned pimento drain and chop it, and mix with St. Ivel Cheese to give flavour and colour. Season to taste and roll into little balls using the butter hands. Place three or four on curly lettuce leaves for individual servings, and sprinkle with French Dressing. This is very good.

POTATO AND CHEESE SALAD

Mix some cold sliced potato with St. Ivel Cheese Dressing and let it stand for a short time. Then pile it in the centre of a salad dish and arrange a border of green salad round the base. Or wash some fresh nasturtium leaves, use them for a border and decorate with some of the flowers.

CHEESE AND CAULIFLOWER SALAD

Make in the same way as Potato Salad, but decorate round the base with thinly-sliced tomato or beetroot sprinkled with grated horse-radish.

CHEESE AND PINEAPPLE SALAD

Choose some small curly leaves of lettuce and lay a slice of tinned pineapple on the top of each. Sprinkle with French Dressing flavoured with a little orange juice and put a ball of St. Ivel cheese on the top. Garnish with a tiny sprig of parsley or chervil on the top.

CHEESE AND ORANGE SALAD

Make in the same way as Pineapple Salad, substituting thinly-sliced orange, free from pith and seeds, for the pineapple.

CHEESE AND FISH SALAD

Flake some nicely cooked fish and mix it with St. Ivel Cheese Dressing. Serve in individual salad dishes in layers with thin slices of cucumber. Sprinkle with finely-chopped parsley and a little paprika pepper, or lay thin slices of anchovy across the top.

COLD SAVOURIES AND SALAD ACCESSORIES

THE following small savouries can be served as an accompaniment to a salad, or for the savoury course at the end of a meal.

ST. IVEL CHEESE BALLS

Mix any remains of cheese with a little butter, add seasoning if required, and form into small balls with the butter hands. A little chopped celery or some chopped nuts may be added to the mixture, or the balls may be rolled in ground

nuts or finely-chopped parsley. Arrange the balls on a pretty dish and garnish with parsley. Serve with biscuits, and some sharp jelly.

ST. IVEL BISCUITS

These are a good accompaniment to a green or other simple salad. Choose any plain biscuits, spread them with St. Ivel cheese and sprinkle them with paprika. Then toast them in the oven or under the grill and serve hot.

STUFFED CELERY

Cut some short lengths of white celery, crisp them in cold water and dry. Mix some St. Ivel Cheese with a little French Dressing and fill up the hollows in the celery with this, smoothing the mixture over with a knife. Sprinkle with a little paprika and serve on shred lettuce, mixed with a little more of the dressing.

CHEESE AND CUCUMBER CANAPÉS

Choose some plain biscuits, spread them lightly with St. Ivel Cheese and dip them in very finely-chopped parsley. Cut a $\frac{1}{2}$ inch slice of peeled cucumber for each biscuit and stamp out the centres. Sprinkle these with salt and vinegar and let them stand $\frac{1}{2}$ hour. Then drain and lay on the top of the biscuits. Fill up the centres with more cheese, moistening it if necessary with a little cream, and making it dome-shaped. Garnish with small cress or parsley.

EGG AND CHEESE SAVOURY

Hard cook the required number of eggs, cut them in halves and remove the yolks. Sieve the yolks and mix them with St. Ivel Cheese. Season with cayenne, salt, and a squeeze of lemon juice, and add a little melted butter or cream to moisten the mixture. Cut small pieces off the white cups to enable them to stand

and fill them with the cheese mixture, piling it high in the centre. Serve garnished with a little salad. These are particularly good served with a tomato or cucumber salad, or with some crisp celery.

STUFFED PRUNES

Remove the stones from some large prunes, which have been cooked until tender, but not broken. Then prepare some cheese mixture the same as for the Egg and Cheese Savoury and stuff the prunes with it, making them their original shape. Sprinkle a little orange juice over, and serve them on tiny lettuce leaves, or on a paper d'oyley garnished with parsley or chervil.

Stuffed Dates or Green Figs may be prepared in the same way, and are a good accompaniment to a green salad.

ST. IVEL ROSETTES

Mix St. Ivel Cheese with a little cream until a soft paste is formed, and season to taste. Put the mixture into a small forcing bag with a fancy pipe and force out a border on small cheese biscuits. Place in the centre a spot of bright red jelly, a radish, a stoned olive, or a curled anchovy.

WALNUT DECEITS

Make some small cheese balls as described above and put them between halves of toasted walnuts. Then roll the walnuts in ground nuts or fine biscuit crumbs and serve them on a small paper d'oyley.

ST. IVEL CHEESE SANDWICHES

THE CHARM of the sandwich depends very much on individual taste and a knowledge of what materials blend well together. They are not difficult to make, but a certain knack is required to produce one that tastes good and looks appetising. The sandwich belongs to a family that is always growing, fresh combinations are constantly being invented, and their variety is now unlimited. Their making offers one of the best opportunities for using up tasty left-overs of all kinds, and with St. Ivel Cheese and a little ingenuity many a delightful mixture can be produced.

One of the most important things to consider in sandwich making is the bread. A good-sized square loaf will cut to the best advantage, and it should be rather close in the grain without holes. It will also cut more easily if it is a day old. The crusts may be left on the bread for the more substantial sandwiches. For the more dainty kind they may either be removed first, which often prevents waste of butter and filling, or each sandwich trimmed separately. The crusts can be dried in the oven, then crushed or run through the mincing machine, and used for bread-crumbs. When the bread has to be buttered it is simplest to do this before cutting the slice. Either white, or one of the various makes of brown bread, may be used, or two kinds together sometimes make an attractive sandwich. Long narrow rolls, if newly baked, are also suitable, and plain crisp biscuits make nice sandwiches for afternoon tea when the filling is of a paste-like consistency.

If the butter used in a sandwich is hard, it should be beaten to a cream first, otherwise it is difficult to spread it evenly over the bread. To make it more savoury, a little mustard, grated horse-radish, chopped chives, curry powder or paste, celery, salt, anchovy sauce, etc., may be mixed with it during the creaming.

The filling for a sandwich can be made of many different things besides meat, and St. Ivel Cheese makes a very good substitute for the meat sandwich. Any ingredient used, unless it is a paste, must be chopped finely or cut in very thin slices. The filling should be spread evenly over the bread and should cover the slice completely. There is nothing more disappointing than a sandwich that is dry at the edges. If it is to be eaten with the fingers the mixture should not be too moist, neither should lettuce or other green stuff be put into a sandwich that has to be kept for any length of time. A pliable knife or small spatula is a great help in spreading on the filling.

Sandwiches of a more substantial kind, that are a meal in themselves, can be used at luncheon or supper, or for the out-of-doors excursion. These may have the crusts left on, and both the butter and filling should be increased in quantity according to the thickness of the bread, otherwise they will be unpalatable. Sandwiches of a thin and dainty type are more suitable for afternoon tea.

The serving and garnishing of sandwiches is also important, they can be made or marred according to the way in which they are presented. They should be arranged neatly on a linen or paper d'oyley and individual taste should be used to give them an inviting touch in the garnish. Fresh green parsley, small cress, watercress, celery tops, and chervil are all attractive, while nasturtium leaves and flowers, sweet clover blossom, blackberry and red-currant leaves and fruit are a little more novel.

Sandwiches are always better if they can be made just before serving, especially if the filling is of a soft nature that will soak into the bread. When they have to be kept for some time they should be wrapped in a piece of damp muslin, or in a napkin that has been wrung out of hot water, and then placed in a tin box or stone jar. Sandwiches for travelling should be wrapped in grease proof paper and may be fastened together with an elastic band.

Space does not allow of giving many different recipes for sandwiches, but the following should be sufficiently suggestive, and the ingenious housewife will soon be able to invent other appetising combinations.

APPLE AND CHEESE SANDWICHES

Spread slices of bread and butter with a thin layer of St. Ivel Cheese. Then grate an apple, mix it with a little lemon juice and use it as a filling between two slices of the bread and cheese. Thinly-sliced apple may be used instead of grated apple if preferred, or the remains of thick apple sauce can be utilised in this way.

BANANA AND CHEESE SANDWICHES

Slice some bananas, or mash them to a pulp with a silver fork, and flavour with a little orange or lemon juice. Put a layer of this between slices of bread and butter spread with St. Ivel Cheese. Press together and trim neatly.

ST. IVEL BROWN BREAD SANDWICHES

Cut some brown bread and butter and cover half the slices with a good layer of St. Ivel Cheese. Sprinkle with chopped nuts, chopped celery or radish, and lay a slice of bread and butter on the top. Press together and cut into neat sandwiches. Thin slices of tomato or cucumber are also very good laid between slices of brown bread and cheese.

CHEESE AND PRUNE SANDWICHES

Remove the stones from some cooked prunes, cut them in shreds, and flavour with a little lemon juice. Split small bridge rolls, spread them with butter and then a layer of cheese. Sandwich together with some of the prune mixture. Chopped nuts may also be added.

CHEESE AND PINEAPPLE SANDWICHES

These can be made in the same way as above, substituting chopped pineapple for the prunes. Dates and figs can be similarly used, and bread and butter instead of rolls.

CHEESE AND MARMALADE SANDWICHES

Make some cheese sandwiches using either brown or white bread, and spreading a layer of marmalade between the slices. Some sharp jelly, such as red currant can be used in the same way, and the combination is very good.

CHEESE AND RAISIN SANDWICHES

Chop some seeded raisins and mix them with chopped nuts, a little orange juice, and a dash of cinnamon. Cut thin slices of brown or malt bread and butter, spread with a layer of cheese, and make small sandwiches with some of the raisin mixture between. Serve for afternoon tea.

CHEESE AND SMOKED HADDOCK SANDWICHES

Chop some smoked haddock very finely and mix it with enough St Ivel Cheese to flavour. Add a little butter, cayenne, a few drops of anchovy essence, and a squeeze of lemon juice. Use as a filling between slices of bread and butter, and garnish the sandwiches with small cress.

EGG AND CHEESE SANDWICHES

Cut some thin slices of rye or brown bread and butter. Chop a hard-cooked egg. Mix it with St Ivel Cheese and season to taste. Spread a thickish layer on half the slices, sprinkle with small cress, cover and press together.

HARLEQUIN SANDWICHES

Cut some ½ inch slices of brown and white bread, an equal number of each, and spread them with butter and St. Ivel Cheese. Place four slices one on the top of the other alternating the brown and white, and press well together. Then slice through the four layers with a very sharp knife and arrange the pieces neatly on a dish. These sandwiches look extremely original and attractive.

MOTORIST'S SANDWICH

These should be made thicker, and either brown or white bread may be used. Spread the slices with butter mixed with a little mustard and then with a good layer of St. Ivel Cheese. Sandwich together with a slice of corned beef or pressed beef between. The combination is excellent.

NASTURTIUM SANDWICHES

Mix some St. Ivel Cheese with a little cream and spread it on thin slices of bread and butter. Lay some nasturtium flowers—making sure of course, that they are free from insects—on the bread, cover, and cut the sandwiches allowing a flower for each. Garnish with nasturtium leaves and a few more flowers.

HOW TO USE UP SANDWICHES

Those that do not contain any lettuce or green stuff may be brushed over very lightly with a little beaten egg and milk, and toasted on both sides under the grill or in the oven.

CHEESE DREAMS

These are small bread and cheese sandwiches dipped in egg and milk, and fried until brown in a little butter. They are delicious.

OPEN FACE SANDWICHES

These are served as little appetisers. One slice of bread only is used, the mixture being left uncovered and suitably garnished.

ST. IVEL CHEESE RECIPES

PART II

ST. IVEL CHEESE USED IN COOKED DISHES

IN SOUP AND SAUCE

ST. IVEL CHEESE can be used to flavour both soup and sauce. The remains of a cheese will serve well for this purpose. The best way to prepare the cheese is to put it in a cup or small basin and stand it in hot water for a few minutes, then to beat it to a cream. It will then blend more easily with the liquid.

MACARONI SOUP

3 ozs. macaroni
2 pints white stock
1 oz. butter
1 Spanish Onion
½ pint milk
Seasoning
1 tablespoonful St. Ivel cheese

Break the macaroni in pieces and put it into a saucepan with the stock, butter, and onion cut in slices. Simmer until the macaroni is reduced to a pulp, and then rub all through a sieve or colander. Return the soup to the saucepan, add the milk and season to taste. Bring to the boil and simmer for a few minutes longer. Then put the cheese into the soup tureen, mix it smoothly with a little of the soup, and pour on the remainder. Serve with toast or fried croûtons of bread.

ONION SOUP

4 or 5 onions
2 pints white stock
1 oz. butter or dripping
Seasoning
1 oz. flour
½ pint milk
1 tablespoonful St. Ivel Cheese

Skin and scald the onions, and slice them thinly. Melt the fat in a saucepan, put in the onions, cover and cook 10 minutes, but without browning. Pour on the stock and simmer slowly until the onions are soft. Then sieve and return the soup to the saucepan. Mix the flour smoothly with the milk, add them to the soup and stir until boiling. Cook a few minutes longer and season to taste. Add the cheese in the same way as described for Macaroni Soup. This makes an excellent meal and in highly nutritious.

There are many other soups to which a little St. Ivel Cheese can be added: such as, artichoke, celery, haricot bean, parsnip, potato, tomato soup, etc.

This soup can be served without sieving, if preferred.

CHEESE SAUCE

1 oz. butter
1 oz. flour
½ pint milk
1 tablespoonful St. Ivel Cheese
Pepper and salt
A little mustard

Melt the butter in a small saucepan and mix in the flour. When smooth pour on the milk and stir until boiling. Season to taste and cook for a minute or two. Then remove the saucepan from the fire and stir in the cheese, which has been prepared as directed above. The yolk of an egg can also be added if wished.

This makes a delicious creamy sauce, which can be used for coating eggs, fish, and vegetables.

ST. IVEL CHEESE WITH VEGETABLES

St. Ivel Cheese is excellent for flavouring vegetarian dishes of all kinds.

CAULIFLOWER AU GRATIN

Boil and drain a cauliflower and put it in a greased fire-proof dish. Cover with Cheese Sauce, sprinkle some browned bread-crumbs over the top, lay on a few small pieces of butter, and place in the oven until thoroughly hot.

Many other vegetables are good with Cheese Sauce. They should be cooked, cut in convenient-sized pieces, and either re-heated in the sauce, or finished off " au gratin " like the cauliflower. This is a very good way of using up the remains of a cooked vegetable, and the two together make a very nice savoury.

CHEESE AND POTATO SAVOURY

Mash or sieve 2 cupfuls of cooked potatoes, and re-heat them with a tablespoonful of butter or dripping and a little milk. Then add 2 yolks of egg and some creamed St. Ivel Cheese. Season to taste and beat well. Put the mixture into a greased pie-dish and mask with the whites of eggs beaten to a stiff froth. Bake in a moderate oven until nicely browned.

GREEN PEPPERS AND ST. IVEL CHEESE

Cut the tops of the required number of peppers and remove the seeds and fibrous part from the inside. Drop them into a saucepan of boiling water, remove it from the fire, and stand for 10 or 12 minutes. Then lift out the peppers, drain and dry them in a cloth. For each pepper allow a piece of St. Ivel Cheese the size of a walnut. Warm the cheese slightly, cream it with an equal amount of white bread-crumbs and season to taste. Put the mixture into the peppers,

brush them over with oil or melted butter, sprinkle with crumbs and brown in the oven.

RUNNER BEANS WITH ST. IVEL CHEESE SAUCE

Shred and cook 1 lb. of runner beans, drain them and keep them very hot. Put into a small basin 1 tablespoonful St. Ivel Cheese, 2 tablespoonfuls cream, a pinch of salt and a little made mustard. Stand the basin over a saucepan of hot water, and whisk with a fork until hot, but not boiling. Mix lightly with the beans and serve at once.

ST. IVEL CHEESE WITH EGGS

ST. IVEL CHEESE and eggs combined make delicious luncheon and supper dishes.

ST. IVEL EGGS

To ½ dozen hard-cooked eggs allow ½ pint of Cheese Sauce, a few bread crumbs, and a little butter. Pour a layer of the sauce into a greased fire-proof dish, and then lay in the eggs, either whole or cut in halves. Cover with the remainder of the sauce, sprinkle with bread-crumbs, and put a few small pieces of butter on the top. Brown in the oven or under the grill of the gas stove.

Poached eggs can be prepared in the same way, and a dish of boiled rice would be a good accompaniment.

TOMATO AND EGG SAVOURY

2 eggs
2 tablespoons tomato purée
1 oz. butter
Seasoning
2 slices toast
St. Ivel Cheese

Make the tomato purée by rubbing either fresh or tinned tomato through a sieve. Prepare the toast, spread it thickly with St. Ivel Cheese, place it in a fire-proof dish and put in the oven to keep warm. Then melt the butter in a saucepan, add the tomato purée, eggs lightly beaten and seasoning to taste. Stir constantly over a gentle heat until the mixture thickens, then pour it quickly over the cheese toast. Garnish with parsley and serve at once.

SURPRISE EGGS

3 hard-cooked eggs
2 tablespoons bread-crumbs
Pepper and Salt
St. Ivel Cheese
A little flour
Egg and bread-crumbs

Cut the eggs in half lengthwise and remove the yolks. Put the latter into a basin with the bread-crumbs and a piece of St. Ivel cheese the size of a small egg. Pound together and season with pepper and salt. Fill the egg whites with this mixture, bringing them back to their original shape. Then roll them in a little flour, egg and bread-crumb them, and fry in boiling fat until a golden brown. Serve garnished with parsley or watercress.

EGGS AND CHEESE SUR LE PLAT

3 or 4 eggs
1 oz. butter
St. Ivel Cheese
2 tablespoons cream

Warm about 1 tablespoonful of St. Ivel Cheese and mix it with the cream. Then put the butter into a fire-proof dish and make it sizzling hot. Break in the eggs, pour the cheese and cream on the top, and season with salt and paprika. Cook in the oven or on the top of the stove until the eggs are set.

ST. IVEL CHEESE AND PASTRY

ST. IVEL CHEESE used in combination with scraps of pastry will make very tasty savouries.

CHEESE PUFFS

Roll out some scraps of pastry very thinly and cut out rounds. Mix some St. Ivel Cheese with an equal amount of bread or biscuit crumbs, adding a little salt and a pinch of cayenne pepper. Put some of this mixture in the centre of each round of pastry, then wet round the edges with a little egg or milk, fold over, and press into shape. Place the puffs on a greased baking sheet, brush them over with a little egg and bake in a good oven until brown and crisp.

CHEESE FINGERS

Use any left-overs of pastry. Roll them out to one-eighth of an inch in thickness, and spread half the surface with St. Ivel Cheese. Sprinkle lightly with bread-crumbs, and fold over the plain piece of pastry. Press together and then with a sharp knife cut in strips. Place these on a greased baking tin, egg over and bake until brown and crisp.

CHEESE TARTLETS

Line 6 or 7 greased patty tins with thin pastry and prick them at the foot. Take 2 tablespoons of thick cheese sauce and add to it 1 or 2 yolks of eggs. Season rather highly and mix well. Then beat the white of egg to a stiff froth and stir it in lightly. Fill up the cases with this mixture and bake the tartlets in a moderate oven about 20 minutes.

MISCELLANEOUS SAVOURY DISHES

FISH RAREBIT

To 1 cupful of Cheese Sauce add 1 cupful of cooked and flaked fish. Make these thoroughly hot without boiling, then add 1 beaten egg and 1 tablespoonful of sherry. Heat for a minute or two longer and serve on slices of toast.

TOASTED CHEESE SAVOURY

Make 2 slices of hot buttered toast, spread one of them with a good layer of St. Ivel Cheese, and place under a hot grill for a minute or two. Then place the second piece of toast on the top, and again place under the grill until hot through. This is wonderfully good.

CHEESE NIPS

Make some hot buttered toast and spread the pieces with St. Ivel Cheese. Then lay a thin slice of bacon on the top of each, and cook under the grill turning the bacon once.

A slice of tomato cooked on the top of the cheese toast is also good.

CHEESE MUFFINS

Split three stale muffins and scoop out the soft insides. Brush over the insides of the muffins with a little melted butter and crisp them in the oven. Chop 3 hard-cooked eggs, and mix them with some well-seasoned Cheese Sauce. Add also the crumb from the muffins and mix together. Fill up the muffins with this, putting two pieces together, and return them to the oven until thoroughly hot.